

Here's a list of the pizzas we made at tonight's class along with dough recipes:

Thin Crust pizza with sundried tomatoes and a mix of shredded mozzarella and imported Italian aged Provolone.

- *2 ¼ Cups high gluten flour*
- *1 Tablespoon sugar*
- *1 teaspoon salt*
- *1/2 teaspoon active dry yeast*
- *1 Tablespoon Extra Virgin Olive Oil*
- *½ Cup warm water*

Chicago Style Deep Dish pizza with whole milk mozzarella, Chorizo sausage and a goat's milk chevre.

- *5 Cups All Purpose Flour with wheat germ**
- *1 ¾ Cup water*
- *½ Cup Extra Virgin Olive Oil*
- *2 teaspoons salt*
- *1 teaspoon active dry yeast*

Stuffed Crust pizza with spinach, shredded Monterey Jack cheese and imported French goat's milk Feta.

- *2 ½ Cups all purpose flour*
- *1 ¼ teaspoons active dry yeast*
- *¾ Tablespoon sugar*
- *1 ½ teaspoons salt*
- *¼ Cups Corn Oil*
- *2 tablespoons Extra Virgin Olive Oil*
- *¾ Cup warm water*

Cracker Crust pizza with sliced roma tomatoes, fresh mozzarella, shredded Fontina cheese and fresh basil.

- *3 ½ cups high gluten flour*
- *1 ¼ Cup warm water*
- *1 Tablespoon Canola Oil*
- *1 ½ teaspoons active dry yeast*
- *1 teaspoon sugar*
- *1 teaspoon salt*

